



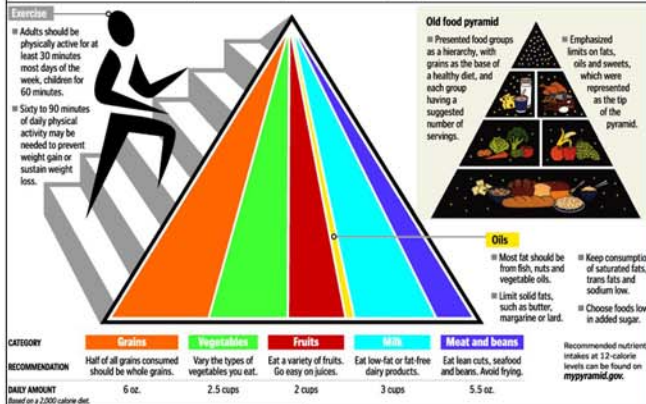
The Urban College of Boston

Certificate in Health, Nutrition and Food Safety

About the USDA Grant Program at UCB

UCB's Certificate Program combines food safety, health and nutrition into a broad knowledge area, which leads to a wide array of educational and career pathways. It will examine all three topic areas from the perspective of the food sciences. UCB graduates will be more prepared than those individuals who simply take a food safety course, and will score well on the state certification exam because they will understand not just *what* makes a kitchen safe, but *why* it is so.

- Fifty students will earn the Health, Nutrition, and Food Safety Certificate during the grant period, and another 25 will do so in each semester thereafter.
- The Health, Nutrition, and Food Safety Certificate Program is intended to address the needs of low- and middle-income students in Greater Boston.
- The Commonwealth of Massachusetts requires that one person in every professional kitchen is a certified food protection manager, which requires passing an examination. UCB's the Health, Nutrition, and Food Safety Certificate Program will prepare students to excel in this test.
- UCB students who acquire this certification can find employment in childcare centers, schools, restaurants, hotels, hospitals and many other settings, working directly under a chef or as a team member in a larger organization. This certification is only the first level on the food service professional ladder.
- UCB graduates will be well positioned for further training that can lead to the National Restaurant Association's Foodservice Management Professional credential or work as a ServSafe Food Safety Instructor or ServSafe Food Safety Proctor. Higher levels of work in the food service field include kitchen manager, chef, director of training, as well as management and ownership positions.
- Courses for the Project will begin in 2008 spring semester.



Students who acquire this certification can find employment in places like:

- Child Care Centers
- Schools
- Restaurants
- Hotels
- Hospitals

Completion of the following courses are required to receive the certificate:

- Health and Safety
- Food Safety
- Human Nutrition
- Health & Life Fitness
- Speech Communication
- English
- Psychology

Project Objectives:

- ⇒ The first objective is to increase the capacity of UCB by developing a higher education program in the food sciences. UCB will 1) develop and offer a twenty-one credit certificate program in Health, Nutrition, and Food Safety, and 2) will develop an accredited Associate of Arts Degree in Food Sciences, UCB's first program of study in the hard sciences.
- ⇒ The second major objective of the Project is to produce graduates capable of either entering or advancing within the nation's Food Sciences and nutrition workforce, thereby enhancing the field with educated, capable individuals.

Measurable Project Outcomes

- Health, Nutrition, and Food Safety Certificate Program developed;
- Associate degree in Food Sciences developed;
- Associate degree in Food Safety approved by the Massachusetts Board of Higher Education;
- Associate degree in Food Safety accredited by the New England Association of Schools and Colleges;
- Health, Nutrition, and Food Safety Certificate Program delivered to two cohorts of 25 students (50 total) during the grant's 36-month period;
- Articulation agreements signed with UMass-Boston and Simmons College;
- Three new part-time faculty engaged by UCB to teach and advise in the Project;
- One consultant who is a professional in the food service workforce engaged by UCB to advise the Project administration and faculty;
- 85% of the students become qualified to pass the food protection manager certification exam administered through ServSafe;
- 38 of the original 50 students will continue on to pursue an Associate degree in Food Sciences (based on UCB's experience that 75% of its other certificate students continue on to earn an Associate degree); and
- Approximately 25 students per semester enter the Certificate Program after the grant period.

The Urban College Food Sciences Capacity-Building Project will contribute to meeting the following HSI Education Grants Program Purposes:

- ⇒ *Promote and strengthen the ability of Hispanic-Serving Institutions to carry out higher education programs in the food and agricultural sciences*

UCB will carry out a higher education program in food sciences for the first time, consisting of not only the Health, Nutrition, and Food Safety Certificate Program, but also the development of an Associate Degree in Food Sciences. Appropriate faculty will be recruited and hired. Existing faculty and staff will receive training that will acquaint them with the new curriculum and the long-term academic and professional options it will provide for students. New curricula, materials, library resources, and scientific equipment will be developed or obtained. Articulation agreements with four-year institutions of higher education with Bachelor of Science degree programs will be developed.

- ⇒ *Attract outstanding students from underrepresented groups*

No other two- or four-year institution in the region offers the unique, integrated curriculum that the Health, Nutrition, and Food Safety Certificate Program and Associate Degree in Food Sciences Program will offer. Consequently, it is likely that there is considerable latent demand for such a program of study, particularly in an atmosphere of heightened public and industry awareness of salmonella contamination of vegetables and the obesity epidemic and related trans-fat debate regulation. It is anticipated that the Health, Nutrition, and Food Safety Certificate Program will tap into this latent demand and attract a large pool of intelligent, motivated individuals who are interested in pursuing careers built on science-based skills. UCB provides inner-city residents who otherwise might never go to college with a highly supportive environment that integrates a college education with career preparation and skill development. Currently, 51% of UCB students are Hispanic, 26% are African-American, 11% are Asian, 9% are Caucasian, and 3% are Other.

- ⇒ *Produce graduates capable of enhancing the Nation's food and agricultural scientific and professional work force*

The Health, Nutrition, and Food Safety Certificate Program and Associate Degree in Food Sciences Program will prepare students to move on to four-year colleges that offer a variety of programs in nutrition, health, and food sciences. UCB encourages and enables students to transfer to four-year institutions to complete their Bachelor degrees. Moreover, students who earn the Health, Nutrition, and Food Safety Certificate will have the credential and academic training to secure meaningful employment and contribute their skills to the nation's food safety work force. In this application, UCB also is requesting \$50,000 to provide financial assistance to one student beyond his/her participation in this Project at a four year institution with which UCB has an articulation agreement, i.e., Tufts University, Simmons College, or the University of Massachusetts-Boston (UMass-Boston).